

2018 Dinner Under the Stars

At the Yahn Planetarium

Brought to you by The Erie County Historical Society

Catering by Three Sisters Catering

Dinner Options

Menu I

Poulet

Broccoli Cheese Soup...*This is an old Erie Club recipe that makes a delicious dinner all by itself with a side of salad and crusty bread. This has a cheddar cheese base with just the right amount of garlic, Tabasco, and delicious broccoli flowers.*

Served with freshly baked Zucchini muffin and butter.

Classic Caesar Salad...*This Caesar begins with crisp Romaine lettuce, freshly baked garlic croutons, and a dressing of minced garlic, freshly squeezed lemon juice, Dijon mustard, Worcestershire, Mayonnaise, a touch of Anchovy Paste, a bit of salt, cracked pepper and grated Parmigiano-Reggiano cheese.*

Chicken Pomodoro...*This delicious dish begins with a boned, skinless chicken breast that has been lightly pounded. It is then seasoned, pan seared, and a sauce is formed by deglazing with, vodka chicken broth, lemon juice diced tomatoes and bit of heavy cream. Garnished with thinly sliced scallions and additional Roma tomatoes*

Creamy Mashed Potatoes...*Ingredients include cream cheese, half and half and savory seasonings.*

Whole Green Beans with Summer Savory and Sliced Almonds... *Steamed crisp whole beans lightly drizzled with melted butter, summer savory and sliced almonds.*

Chocolate Mocha Custard and Hazelnut Piroulines – *Creamy pudding served in individual ramekins with a delicate chocolate Hazelnut Pirouline served on the side.*

Menu II

...French Countyside Menu featuring Lamb

Broccoli Cheese Soup...*This is an old Erie Club recipe that makes a delicious dinner all by itself with a side of salad and crusty bread. This has a cheddar cheese base with just the right amount of garlic, Tabasco, and delicious broccoli flowers.*

Served with freshly baked Zucchini muffin and butter.

Classic Caesar Salad...*This Caesar begins with crisp Romaine lettuce, freshly baked garlic croutons, and a dressing of minced garlic, freshly squeezed lemon juice, Dijon mustard, Worcestershire, Mayonnaise, a touch of Anchovy Paste, a bit of salt, cracked pepper and grated Parmigiano-Reggiano cheese.*

Frenched Rack of Lamb with Garlic and Herbs... Frenched racks of lamb are gently braised and covered with a garlic herb paste and roasted to perfection.

Creamy Mashed Potatoes...Ingredients include cream cheese, half and half and savory seasonings.

Whole Green Beans with Summer Savory and Sliced Almonds... Steamed crisp whole beans lightly drizzled with melted butter, summer savory and sliced almonds.

Chocolate Mocha Custard and Hazelnut Piroulines – Creamy pudding served in individual ramekins with a delicate chocolate Hazelnut Pirouline served on the side.

Menu III

...Delicious Vegetarian Entrées

Bruschetta...Those that choose a vegetarian option will begin their meal with a small plate of Bruschetta. A Sliced Baguette of French bread is spread with freshly made Pest, a slice of ripe Roma tomato and mozzarella cheese then baked till browned and bubbly.

Classic Caesar Salad...This Caesar begins with crisp Romaine lettuce, freshly baked garlic croutons, and a dressing of minced garlic, freshly squeezed lemon juice, Dijon mustard, Worcestershire, Mayonnaise, a touch of Anchovy Paste, a bit of salt, cracked pepper and grated Parmigiano-Reggiano cheese.

Butternut Squash and Basil Béchamel Lasagna - Delicious savory dish of pureed butternut squash, lasagna noodles, nutmeg, mozzarella, Parmesan cheese and of course the Bechamel sauce with fresh Basil.

Chocolate Mocha Custard and Hazelnut Piroulines – Creamy pudding served in individual ramekins with a delicate chocolate Hazelnut Pirouline served on the side.

Coffee Service

½ Caffeine Coffee served in Irish Coffee Mugs with Sugar & Creamer